

CLAIMS

- 5 1. A free flowing, low density, granular sucralose composition having a bulk density from about 0.05 to about 0.25 g/cc with the ability to imitate table top sugar comprising sucralose and at least one or more low density bulking agents having a bulk density below 0.25 g/cc; wherein the composition is prepared by a wet granulation process.
- 10 2. A composition according to claim 1 wherein granules comprises from 0.01% w/w to about 15% w/w of sucralose and about 85% w/w to about 99.99% w/w of one or more low bulk density bulking agent(s).
- 15 3. A composition according to claim 1 prepared using a rapid mixer granulator.
4. A composition according to claim 1 prepared using a planetary mixer.
5. A composition according to claim 1 wherein the one or more low density bulking agents are selected from the group consisting of maltodextrin, magnesium oxide, magnesium carbonate, calcium stearate, colloidal silicon dioxide, starch, microcrystalline cellulose, powered cellulose or dicalcium phosphate.
- 20 6. A composition according to claim 1 wherein the low bulk density bulking agent is a combination of two bulking agents present in a ratio in the range of 1: 9 to 9:1.
- 25 7. A method for preparation of a free flowing, low density, granular sucralose composition having a bulk density from 0.05 to 0.25 g/cc with the ability to imitate table top sugar comprising sucralose and at least one or more low density bulking agents having a bulk density below 0.25 g/cc; wherein the composition is prepared by a wet granulation process; comprising:
- 30 I. dissolving sucralose in a suitable solvent system to prepare a clear solution.
- II. adsorbing the solution of sucralose on to a suitable bulking agent by pouring on it the solution with gentle mixing.
- III. drying the formed wet mass and sizing through appropriate sieve to obtain the desired granule size fractions.

- IV. optionally mixing the formed granules with one or more low density bulking agents.
8. The process of preparation according to claim 7 wherein the solvent system used for dissolving sucralose can be aqueous, non-aqueous or hydro-alcoholic.
- 5 9. The process of preparation according to claim 7 wherein the wet granulation process is carried out using a rapid mixer granulator.
10. The process of preparation according to claim 7 wherein the wet granulation process is carried out using a planetary mixer.
- 10 11. A method for preparation of a free flowing, low density, granular sucralose composition having a bulk density from 0.05 to 0.25 g/cc with the ability to imitate table top sugar comprising sucralose and at least one or more low density bulking agents having a bulk density below 0.25 g/cc; wherein the composition is prepared by a wet granulation process using a rapid mixer granulator or planetary mixer; comprising:
- 15 I. dissolving sucralose in a suitable solvent system to prepare a clear solution.
- II. adsorbing the solution of sucralose on to a low density maltodextrin having a bulk density below 0.25 g/cc by pouring on it the solution with gentle mixing.
- 20 III. drying the formed wet mass and sizing through appropriate sieve to obtain the desired granule size fractions.
- IV. optionally mixing the formed granules with low density maltodextrin having a bulk density less than 0.25 g/cc.
- 25 12. The process of preparation according to claim 11 wherein the wet granulation process is carried out using a rapid mixer granulator.
13. The process of preparation according to claim 11 wherein the wet granulation process is carried out using a planetary mixer.